

FOOD & DRINKS

17.00-22.00

MENU

TACOS 125,-

Avocado & light grilled tuna, fermented and fresh sprouts, wasabi mayo

GRATINATED ARGENTINE SHRIMPS 150,-

Grilled asparagus

FALAFEL 135,-

Flatbread, pickled onion and cucumber, baba ganoush and sour cream

DANISH ORGANIC CHEESES 135,-

Pickled walnut, apple-horseradish relish, crispbread

CHARCUTERIE 130,-

Balsamico baked mushrooms, homemade pesto

PULLED PORK SLIDERS 120,-

Chivemayo, beetroot pickled shallots and fries

GRILLED BEEF SLIDERS 130,-

Caramelized onions, kimchimayo, pee shoots and fries

ADD ONS

SWEET POTATO FRIES 50,-

Tarragon mayo

DESSERTS

VARIATION OF CHOCOLATE 60,-

Chocolate mousse, ice cream, macaroon, marzipan

HOMEMADE ICE CREAM 60,-

Ask the waiter for the daily selection

CREMA CATALANA 60,-

Passionfruit sorbet, almond tuille

BEER

BOTTLE

Heineken, 33 cl. 50,-

SOL, 33 cl. 50,-

WINE BY GLASS ASK FOR THE FULL WINE MENU

WHITE

Riesling Trocken, Gebr. Ludwig, Germany, 2016 75,-

Sauvignon Blanc, Baby Doll, New Zealand, 2017 80,-

Chardonnay, Macon, Burgundy, France, 2015 105,-

RED

Negroamaro/Primitivo, Due Palme, Italy, 2015 65,-

Grenache, Mur-Mur-Jum, Ventoux, France, 2016 75,-

Pinot Noir, Jargon, California, USA, 2014 95,-

ROSÉ

Bodegas Laus, Merlot, Somontano, Spain, 2015 65,-

SPARKLING

Mionetto, Prosecco, Brut 65,-

CHAMPAGNE

G. H. Mumm 125,-

DITCHERS

TED'S PASSION
DARK 'N' STORMY

295,-

FEE ON CREDIT CARDS

Payments with credit cards outside of the EU will be charged a fee of 1,20% of the transaction value.
Company cards will be charged 0,80%